

DINNERLY



June Dessert Special!

Apple and Rhubarb Crumble with Orange Cream



45 minutes



2 Servings

Nothing screams comfort food more than a classic crumble. With a base of winter fruit – think apples and ruby-red rhubarb – and an oaty, almond-studded topping, this is a 'socks on, curl up on the couch' dessert.

WHAT WE SEND

- 2 granny smith apples
- 250g rhubarb
- 1 orange
- 2 x 110g caster sugar
- 70g rolled oats ¹
- 40g slivered almonds ¹⁵
- 5g ground mixed spice ^{1,17}
- 250ml thickened cream ^{6,7}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 30g butter ⁷
- 1 tbs plain flour ¹

TOOLS

- fine grater
- medium deep ovenproof frypan with lid (optional)
- whisk or electric beaters

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 640kcal, Fat 34.2g, Carbs 74.1g, Proteins 8.0g



1. Prep ingredients

Put the cream in the fridge for a few hours to chill (see Kitchen notes). Chop **30g butter** and chill until required. Preheat the oven to 180C. Peel and core the **apples**, then cut into 1.5cm-thick wedges. Cut the **rhubarb** into 6cm lengths. Finely grate the **orange** zest, then juice.



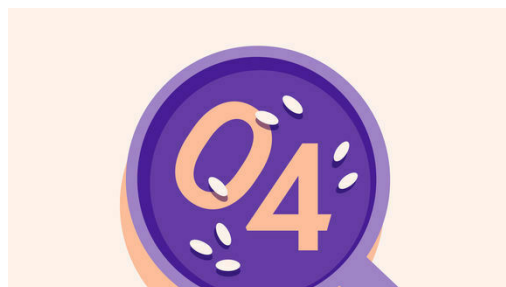
2. Cook fruit

Put the **apple, rhubarb, orange juice, half the orange zest, 110g (½ cup) caster sugar** and **60ml (¼ cup) water** in a medium deep ovenproof frypan (see Kitchen notes) over high heat and bring to the boil. Reduce the heat to medium-low, cover and cook, stirring occasionally, for 3-4 mins until the fruit is softened. Remove the pan from the heat.



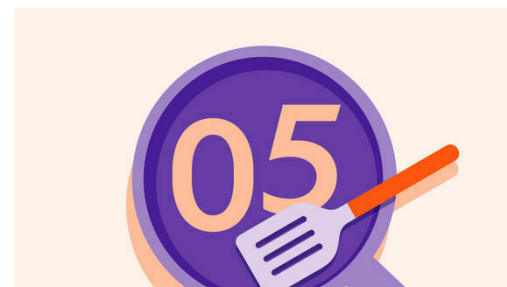
3. Make crumble topping

Meanwhile, combine the **oats, almonds, 55g (¼ cup) caster sugar, 1 tsp mixed spice*** and **1 tbs plain flour** in a large bowl. Add the **chilled butter**. Using your fingertips, rub the butter into the oat mixture until it resembles coarse breadcrumbs.



4. Bake crumble

Sprinkle the **crumble topping** over the fruit mixture in the pan (don't worry if it doesn't completely cover the fruit). Bake the **crumble** for 30-35 mins until golden and bubbling.



5. Serve up

Meanwhile, whisk the **chilled cream** and **1 tbs caster sugar*** in a bowl until soft peaks form. Stir in the **remaining orange zest**. Serve the **warm crumble** with the **whipped orange cream** and enjoy! **Serves 3-4.**



6. Kitchen notes

Our cream can live either in the fridge or in the pantry, but to ensure it whips easily and holds its shape, chill before use. ~ Don't have an ovenproof frypan? Use a regular medium deep frypan, then transfer to a 1L (4 cup) baking dish to bake.